

Clos du Mont-Olivet IGP "La Quête" (cinsault) red 2023



Product price:

€84.00

Product features:

Area: SOUTHERN RHONE

Winemaker: Famille Sabon

Vintage: 2023

Appellation: IGP Gard

Color: red

Unit Price: 10-15 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: cinsault

Alcool: 15

Product short description:

A very specific terroir (sand), a unique grape variety, old **cinsault at 100%**, which is gaining popularity for reds, whereas it was often reserved for rosés... Clos du Mont-Olivet is very much in tune with the times with this new cuvée that achieved great success from its first vintage (2018), thanks to the **know-how** of the Sabon family!

Product description:

PRESENTATION OF CLOS DU MONT-OLIVET
+ ALL ITS OTHER WINES IN STOCK

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Technical Sheet written by the domaine :

La Quête is primarily a wine made from the sole grape variety Cinsault grown on sandy soils, fermented whole-cluster by indigenous yeasts and aged in tank and then in barrels of several wines for 14 months.

La Quête is also a journey, illuminated by the love of well-done work, inscribed in the long term; the search for a brake on the permanent acceleration of our civilization.

Sometimes the winemaker "steps out" of their appellation, with a specification too restrictive, to allow a particular grape variety or soil to express itself. This is the case for this cuvée which highlights Cinsaults aged 45 to 60 years, from a sandy terroir.

VINTAGE

"A vintage with long and saline finishes"

Although August saw temperatures occasionally exceed 40°C and the year was classified as the hottest ever recorded globally, rainfall was satisfactory with good precipitation in May and June followed by beneficial rain on August 27. No frost or coulure episodes to report. The harvest was abundant, and the Mistral helped maintain the grapes in perfect health.

The harvest took place on October 4.

TERRIOR

This parcel wine comes from the lieu-dit "Le Plan Sud" in Saint Laurent des Arbres with sandy soil.

VINIFICATION

Whole harvest. After a fermentation of 15 days, the free-run and press juices were blended and aged for a few months in concrete tank and then in a second stage, in stone jars (60%) and in barrels of several wines (40%).

SERVICE TEMP: 15°C